

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the present application.

Listing of Claims:

1. **(Previously Presented)** A process of producing an antibacterial substance derived from a plant, the process comprising disintegrating at least a part of tissue of the plant and releasing the antibacterial substance therefrom, the plant being optionally cut or ground to an appropriate size;

wherein the tissue of the plant is disintegrated with an enzyme capable of acting on protopectin to release a pectin substance.

2. **(Canceled)**

3. **(Previously Presented)** The process according to claim 1, wherein the enzyme is at least one selected from the group consisting of protopectinases, polymethyl galacturonases, polygalacturonases, arabinases and rhamnogalacturonases.

4. **(Previously Presented)** The process according to claim 1 or 3, wherein the enzyme is protopectinase F, S, L, T, C or N or polymethyl galacturonase – SX1.

5. **(Previously Presented)** The process according to claim 1, wherein the enzyme is used within a range of from pH 2.0 to 10.0 at a temperature of 30 to 40°C.

6. **(Previously Presented)** The process according to claim 1, wherein the plant is selected from the group consisting of cabbage, garland chrysanthemum, mugwort, dandelion, dropwort, potato, onion, sweet potato, carrot, cotton and pumpkin.

7. **(Previously Presented)** A bactericidal or bacteriostatic composition containing an antibacterial substance as set forth in claim 1 as an effective ingredient, wherein said bactericidal or bacteriostatic composition inhibits germination of spores from spore-forming bacteria and koji mold.

8. **(Withdrawn)** A food containing the composition according to claim 7.

9. **(Withdrawn)** The food according to claim 8, wherein the food is bread, noodle, candies, cookies, soft drink, nourishing drink or jelly.

10. **(Withdrawn)** A process of producing an antibacterial substance derived from a plant, the process comprising:

cutting or grinding said plant into a smaller size; and

disintegrating at least a part of tissue of the cut or ground plant and isolating single plant cells with an enzyme that acts on protopectin to release a pectin substance, wherein said enzyme further releases said antibacterial substance during said disintegration and isolation.

11. **(Withdrawn)** The process according to claim 10, wherein the enzyme is at least one selected from the group consisting of protopectinases, polymethyl galacturonases, polygalacturonases, arabinases and rhamnogalacturonases.

12. **(New)** A method of reducing spore forming bacteria and mold in food, said method comprising:

applying a bactericidal or bacteriostatic composition containing an antibacterial substance as set forth in claim 1 as an effective ingredient to said food, wherein said bactericidal or bacteriostatic composition inhibits germination of spores from spore-forming bacteria and koji mold.

13. **(New)** A method of treating food from decaying, said method comprising:

applying a bactericidal or bacteriostatic composition containing an antibacterial substance as set forth in claim 1 as an effective ingredient to said food, wherein said bactericidal or bacteriostatic composition inhibits germination of spores from spore-forming bacteria and koji mold.